Form #24 Rev. 12/00

BID/PROPOSAL COMPARISON SHEET

SFA:			DATE:		
Meal counts, revenue and expense figures the bid/proposal).	are taken directly f	rom the Response and F	Projected Operation	ng Statement (firs	st pages of
FSMC Name					
			<u> </u>		
# Days Meals Served	В	L B	L	B [L
Projected Number of <u>Student Meals</u> :					
Free					
Reduced					
Paid					
Total					
REVENUE					
Sales	\$	(A) \$	(A) \$	(A)
Reimbursement	\$	(B) \$) \$	(B)
Total (A+B)	\$	(C) \$	(C) \$	(C)
EXPENSES					
Net Food Cost	\$	(D) \$	(D)\$	(D)
Labor	\$	(E) \$	(E	\$	(E)
Paper/Cleaning	\$	(F) \$	(F	\$	(F)
Equipment & Repair	\$	(G) \$	(G	\$	(G)
<u>OTHER</u>	\$	(H) \$	(H)\$	(H)
MANAGEMENT FEE	\$	(I) \$	(I)	\$	(I)
TOTAL EXPENSES (D+E+F+G+H+I)	\$	(J) \$	(J	\$	(1)
Profit/Loss (Subsidy) (C minus J)	\$	(K) \$	(K) \$	(K)
Is this a guarantee?	Yes 🗌	No ☐ Yes ☐	No 🗌	Yes 🗌	No 🗌
Are labor cuts anticipated?		No ☐ Yes ☐	No 🗌	Yes	No 🗌
Are student prices increased?		No ☐ Yes ☐	No 🗌	Yes 🗌	No 🗌
Are adult prices increased?	Yes	No ☐ Yes ☐	No 🗌	Yes	No 🗌
Is resident food service director provided?	Yes 🗌	No 🗌 Yes 🗌	No 🗌	Yes 🗌	No 🗌
What menu planning option will be used? (1, 2, 3, 4)*	В	L	В L	В	L
	B=	=Breakfast	L=Lunch		

3-Enhanced Menu Planning

4-Traditional Menu Planning

2-Assisted Nutrient Standard Menu Planning

1-Nutrient Standard Menu Planning